



# DOMAINE LE FAGOLET

AOP Côte de Brouilly  
Red

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in Vaux-en-Beaujolais, a village famous under the name of Clochemerle, Domaine Le Fagolet is a family estate passed down since 1850. Paul Girard, a passionate winemaker, now oversees this 18-hectare vineyard, where he perpetuates nature-respecting methods. The vines, some of which are over 50 years old, are cultivated on steep slopes with inclinations reaching 30%, making any mechanical work impossible. This demanding topography gives the wines concentration and exceptional aromatic complexity. Harvesting is manual, with meticulous sorting directly in the vineyard. The estate favors whole-cluster vinifications and semi-carbonic macerations, emblematic techniques of Beaujolais that exalt the freshness and crunchiness of Gamay. The originality of Domaine Le Fagolet lies in its attachment to Beaujolais terroirs, illustrated by its TerroirGeoVin brand. Paul Girard explores the micro-parcels of his vineyard and vinifies some cuvées parcel by parcel, allowing for a singular and pure expression of each climate.

## VARIETAL

Gamay 100%

## TERROIR

Granite soil.

## IN THE VINEYARD

Parcel selection at full ripeness. Sustainable farming.

## HARVEST

Manual harvesting.

## WINEMAKING

Destemming. Cold pre-fermentation maceration in tank at 10°C, followed by natural temperature rise. Punching down (pigeage). Fermentation in tank for 20 days.

## SERVING

Serve at 12 to 14°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

Purple color with violet reflections. Distinguished and subtle aromas of morello cherry, raspberry, and blackberry. Smooth, warm, and generous. A delicious palate with soft tannins and fresh fruit notes.

## FOOD PAIRINGS

Perfect with ribeye steak, game in sauce, and soft cheeses.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.